

Bradley Guskiowski

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CORE SKILLS

Cuisine Styles

Plant-based • Pastry • Asian Fusion • French • Italian • Mediterranean

Kitchen Skills

Baking • Butchery • Plating • Menu Design

Operations

Inventory Management • Catering • Supplier Negotiation • HACCP

Soft Skills

Quality Control • Time Management • Training • Team Leadership

PROFILE

Chef with a track record building high-impact solutions and improving guest satisfaction.

WORK EXPERIENCE

Private Chef — Doyle - Leannon (Apr 2014 - Jul 2018)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.

Private Chef — Cartwright - Rowe (Oct 2023 - Oct 2025)

- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 252 guests with 95%+ client satisfaction.

Private Chef — Crooks and Sons (Oct 2024 - Dec 2024)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 171 guests with 95%+ client satisfaction.

Private Chef — Quigley, Kuvalis and Harris (Jun 2015 - Feb 2024)

- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 201 guests with 95%+ client satisfaction.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.

EDUCATION

Diploma in Culinary Arts, O'Kon, DuBuque and Boehm University (2013)

CERTIFICATIONS

- HACCP Level 3